

ACINATICO

Amarone della Valpolicella Classico DOCG



Tasting notes:

Type: Dry red

Vines: Corvina Veronese 75% Rondinella 20% Molinara 5%

Training system: Pergola Doppia Veronese, Pergola Semplice Trentina, average age: 25/50 years.

Withering: the harvest began on September 10th with sunny and windy days The drying period was carried out with ideal temperature and humidity conditions and completed after 100 days in the fruit cellar with an average drop of 23%

The pressing of the grapes began on December 10th; fermentation took place in the rule, the average duration was about 30 days. At a temperature of 15 ° / 23 ° Aging At complete fermentation the Amarone Acinatico rested in 30 hl Oak barrels, in 225 lit barriques and 500 lit French oak Allier and Never for 30 months.

Aging in bottles for at least 8 months before released

Analytical data: Alcohol carried out 16.5%

Organoleptic characteristics: Color: deep garnet red; Bouquet: ethereal, evolved, with hints of vanilla that sometimes recall the sweet fruit; Taste: persistent, soft, creamy, full with aromas of dried fruit.

Serving method: Serve at a temperature of 18 ° - 19 ° in very large "ballon" glasses, taking care to uncork the bottle at least 2 hours before.

Gastronomy: It is traditionally combined with game, grilled meat, braised meat and aged cheeses; it is also served outside the meal in moments when the conversation becomes more pleasant.

Format: 375 ml, 750 ml, 1.5 lit, 3.0 lit